

MAXIMUM USAGE LEVELS PERMITTED—Continued

Food (as served)	Percent	Function
Milk products, § 170.3(n)(31) of this chapter02	Stabilizer and thickener, § 170.3(o)(28) of this chapter.
Soft candy, § 170.3(n)(38) of this chapter9	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
All other food categories002	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.

(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

§ 184.1351 **Gum tragacanth.**

(a) Gum tragacanth is the exudate from one of several species of *Astragalus gummifer* Labillardiere, a shrub

that grows wild in mountainous regions of the Middle East.

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), p. 337, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) The ingredient is used in food under the following conditions:

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Food (as served)	Percent	Function
Baked goods and baking mixes, § 170.3(n)(1) of this chapter.	0.2	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Condiments and relishes, § 170.3(n)(8) of this chapter.	.7	Do.
Fats and oils, § 170.3(n)(12) of this chapter	1.3	Do.
Gravies and sauces, § 170.3(n)(24) of this chapter ..	.8	Do.
Meat products, § 170.3(n)(29) of this chapter2	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Processed fruits and fruit juices, § 170.3(n)(35) of this chapter.	.2	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
All other food categories1	Do.

(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

§ 184.1355 **Helium.**

(a) Helium (empirical formula He, CAS Reg. No. 7440–59–7) is a colorless, odorless, flavorless, nonflammable, inert gas. It is lighter than air and is produced by the liquefaction and purification of natural gas.

(b) The Food and Drug Administration is developing food-grade specifications for helium in cooperation with

the National Academy of Sciences. In the interim, the ingredient must be of a purity suitable for its intended use.

(c) In accordance with § 184.1(b)(1), the ingredient is used in food with no limitations other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a processing aid as defined in § 170.3(o)(24) of this chapter.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice.

Food and Drug Administration, HHS

§ 184.1366

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[48 FR 57270, Dec. 29, 1983]

§ 184.1366 Hydrogen peroxide.

(a) Hydrogen peroxide (H₂O₂, CAS Reg. No. 7722-84-1) is also referred to as hydrogen dioxide. It is made by the electrolytic oxidation of sulfuric acid or a sulfate to persulfuric acid or a persulfuric acid salt with subsequent hydrolysis and distillation of the hydrogen peroxide formed; by decomposi-

tion of barium peroxide with sulfuric or phosphoric acid; by hydrogen reduction of 2-ethylanthraquinone, followed by oxidation with air, to regenerate the quinone and produce hydrogen peroxide; or by electrical discharge through a mixture of hydrogen, oxygen, and water vapor.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d ed. (1981), pp. 146-147,¹ which is incorporated by reference.

(c) In accordance with §184.1(b)(2), the ingredient is used to treat food only within the following specific limitations:

Food	Maximum treatment level in food (percent)	Functional use
Milk, intended for use during the cheesemaking process as permitted in the appropriate standards of identity for cheese and related cheese products under part 133 of this chapter.	0.05	Antimicrobial agent as defined in § 170.3 (o)(2) of this chapter
Whey, during the preparation of modified whey by electrodialysis methods.	0.04	do.
Dried eggs, dried egg whites, and dried egg yolks as in §§ 160.105, 160.145, and 160.185 of this chapter.	Amount sufficient for the purpose.	Oxidizing and reducing agent as defined in § 170.3 (o)(22) of this chapter
Tripe	do	Bleaching agent.
Beef feet	Amount sufficient for the purpose. (Hydrogen peroxide may be in the form of a compound salt, sodium carbonate peroxide).	Bleaching agent.
Herring	Amount sufficient for the purpose.	do.
Wine	do	Oxidizing and reducing agent as defined in § 170.3 (o)(22) of this chapter.
Starch	0.15	Antimicrobial agent as defined in § 170.3 (o)(2) of this chapter, to produce thermophile-free starch; Remove sulfur dioxide from starch slurry following steeping and grinding operations of corn refining.
Instant tea	Amount sufficient for the purpose.	Bleaching agent.
Corn syrup	0.15	Reduce sulfur dioxide levels in the finished corn syrup.
Colored (annatto) cheese whey	0.05	Bleaching agent.
Wine vinegar	Amount sufficient for the purpose.	Remove sulfur dioxide from wine prior to fermentation to produce vinegar.
Emulsifiers containing fatty acid esters	1.25	Bleaching agent.

(d) Residual hydrogen peroxide is removed by appropriate physical and chemical means during the processing of food where it has been used according to paragraph (c) of this section.

(e) Prior sanctions for this ingredient different from the uses established in

this section do not exist or have been waived.

[46 FR 44439, Sept. 4, 1981, as amended at 51 FR 27172, July 30, 1986]

¹Copies may be obtained from the National Academy of Sciences, 2101 Constitution Ave. NW, Washington, DC 20037, or examined at

the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.